

STORYTELLER

1 Canapé Included Pre Starter

STARTERS

Tuna Loin Carpaccio
with a mango herb dressing

Charred Kangaroo Rump
with chipotle, red onion & pineapple relish

Asparagus Spears (v)
with crispy fried egg & a lime hollandaise

New Wave Soup (v)
Sweet potato, carrot & corn

MAINS

Seared Fillet Steak
served with gratinated potatoes, tender stem broccoli and a rich ancho bourbon sauce

Roasted Chicken Supreme & Confit Thigh
With salt baked sweet potato, Mediterranean vegetables, smoked paprika, chorizo & tomato sauce

Lemon & Thyme Stuffed Whole Sea Bass
With lemon grass & coconut rice, toasted sesame vegetables and a coriander, spring onion & lime dressing

Butternut Squash, Red Pepper, Courgette & Mushroom (v)
layered tortilla cake with mixed baby leaf salad, sun-blushed tomatoes & Gazpacho dressing

DESSERTS

Classic Double Vanilla Cheesecake
with berry compote

White Chocolate & Almond Blondie
with white chocolate ice cream

A Selection of Ice creams or Sorbets

Chocolate Mud Pie
A three layer chocolate bonanza served with vanilla ice cream and a fudge sauce

After Dessert

Cheese platter
Today's guest cheese perfectly mature and served with biscuits, and homemade fig chutney

£50 per person

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